

AMENDMENTS TO THE CLAIMS

1-8. (Cancelled)

9. (Currently Amended) A process for producing a bread which comprises:

producing a fermented soybean protein by fermenting a soybean protein with sour leaven
or a combination of yeast which is obtained from sour leaven and lactic acid bacteria-and yeast,
and then sterilizing the fermented product; ~~and~~

mixing the sterilized fermented product with cereal flour for bread in an amount of 0.35
to 3.5 parts by weight in terms of a soybean solid content based on 100 parts by weight of the
cereal flour ~~for bread with cereal flour for bread~~ to prepare dough; and
fermenting the dough with bread yeast.

10. (Cancelled)

11. (Currently Amended) The process for producing a bread according to claim 9, wherein
the lactic acid bacteria ~~used for the lactic fermentation~~ is obtained ~~derived~~ from sour leaven.

12. (Currently Amended) The process for producing a bread according to claim 9, wherein a
the soybean solid content in the fermented soybean protein is 15% by weight or more.

13. (Previously Presented) The process for producing a bread according to claim 9, wherein
the lactic fermentation is performed simultaneously or before the yeast fermentation.

14. (Previously Presented) The process for producing a bread according to claim 9, wherein
pH of the fermented soybean protein is 4.0 to 4.8.

15. (Previously Presented) The process for producing a bread according to claim 9, wherein
the soybean protein is further reacted with a protease.